

A Beygale Challah



INGREDIENTS

For the dough:

7 cups (2.5 Lb.) sifted white flour (*plus a bit more for processing the dough*)

1 tbsp salt

6 tbsp sugar

1 ½ tbsp dry yeast

2 egg

½ cup olive oil

1 cup milk

½ – 1 cup water

For the topping:

3 eggs for brushing the dough

2 cups sesame seeds

i INSTRUCTIONS

Sift the flour into the mixer bowl and add the salt, sugar and yeast. Mix shortly together.

Add the eggs, olive oil, milk, half a cup of water, and start kneading the dough using a kneading hook at low speed. Process for about 10 minutes until you get a soft, flexible dough. If necessary, add a little more water.

Take the dough out of the bowl onto the working table and continue kneading by hand for another few minutes. Form the dough into a ball, place it back into the bowl covered with cling wrap or a damp towel, and let it rise for about 45 minutes, until the dough doubles in volume.

When the dough has doubled its volume, take it out of the bowl and carefully take some of the air out of

it by punching it down a bit. Divide into 3 equal parts and roll each part into a long cylinder.

Beat the eggs in a wide bowl and place the sesame seeds in a wide plate. Dip each dough cylinder in the egg wash and then in the sesame seeds until covered. Place the long cylinders next to each other and braid a loose braid.

Place the braided Challah on a sheet pan lined with a baking paper and cover with a towel for another 30 minutes until the dough rises again. Meanwhile, preheat the oven to 210 C / 410 F.

Bake the Challah for 25-35 min until golden brown and ready. Serve at the Shabbat table.